

APRIL/MAY 2023

CMB53 — FOOD MICROBIOLOGY

Time : Three hours

Maximum : 75 marks

SECTION A — (10 × 2 = 20 marks)

Answer ALL the questions.

1. Define film yeasts.
2. What is lipolytic organism?
3. Name the causative organism for sulfur stinker spoilage?
4. What is TA Spoilage?
5. Define asepsis?
6. Define thermostabilization.
7. What are starter cultures?
8. Name the Micro organisms involved in idli fermentation.
9. What is infection?
10. Expand FSSAI.

SECTION B — (5 × 5 = 25 marks)

Answer ALL the questions.

11. (a) Give an account on general characteristics of mold and their importance in food microbiology.

Or

- (b) Describe the intrinsic factors that influence on microbial growth.

12. (a) Explain briefly about the spoilage of meat.

Or

- (b) Give concise note on microbial spoilage of canned foods.

13. (a) Comment on radiations used in food preservation.

Or

- (b) Write notes on preservation by food additives.

14. (a) Explain the production of yoghurt.

Or

- (b) Describe about bread preparation.

15. (a) Write short notes on botulism.

Or

- (b) What is HACCP? Explain in brief about its role in food quality control.

SECTION C — (3 × 10 = 30 marks)

Answer any THREE questions.

16. Discuss in detail the general characteristics of bacteria and their importance in food microbiology.

17. Give an account of various sources of contamination in milk.

18. Write an essay on various methods of drying technique used in food preservation.

19. Give a detailed account on cheese production.

20. Explain in detail about Mycotoxin.